

# Sosnowe AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.3%)	80 %	5
Grain	Monachijski	0.5 kg (8.1%)	80 %	16
Grain	Weyermann - Carapils	0.29 kg (4.7%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.16 kg (2.6%)	75 %	30
Grain	Strzegom Wiedeński	0.2 kg (3.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.2 %
Boil	Chinook	15 g	30 min	11.2 %
Boil	Willamette	15 g	10 min	4.7 %
Boil	Willamette	30 g	5 min	4.7 %
Aroma (end of boil)	Cascade	20 g	15 min	5.3 %
Dry Hop	Cascade	30 g	5 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pączki sosny	5 g	Boil	15 min
Flavor	Pączki sosny	10 g	Boil	10 min
Flavor	Pączki sosny	10 g	Boil	5 min
Flavor	Pączki sosny	10 g	Boil	0 min

Flavor	Pączki sosny	65 g	Secondary	7 day(s)
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